

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/18/2015 **Business ID:** 112267FE
Business: URBAN TABLE

8232 MISSION RD
 PRAIRIE VILLAGE, KS 66208

Inspection: 31002293
Store ID:
Phone: 9139486900
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/18/15	09:50 AM	12:50 PM	3:00	0:08	3:08	0	
Total:			3:00	0:08	3:08	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 8232 MISSION RD City PRAIRIE VILLAGE
 Zip 66208
 Owner _____ License Type FE
 Risk Category RAC# 06 High Risk RAC/Size Confirmed p Size Range Under 5,000 sq feet
 Insp. Notification _____ Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 8 Priority foundation(Pf) Violations 3
 Certified Manager on Staff ☐ Address Verified ☐ Actual Sq. Ft. 0
 Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge			Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.			p
Employee Health			Y	N	O	A	C	R
2. Management awareness; policy present.			p
3. Proper use of reporting, restriction and exclusion.			p
Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	p
Fail Notes	2-401.11	EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [An opened drinking cup of soda was stored on top of the ice bin. COS, drinking cup removed.]						
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			..	p	p	..
Fail Notes	3-101.11	P - FOOD shall be safe, UNADULTERATED, and honestly presented. [An opened gallon of milk was in the WIC without an open container date. PIC did not know when the milk was opened. COS, discarded.]						
12. Required records available: shellstock tags, parasite destruction.			p
This item has Notes. See Footnote 1 at end of questionnaire.								
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	p	..
Fail Notes	3-302.11(A)(1)(b)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A container filled with raw shrimp was stored above ready to eat/cooked salmon in the WIC. COS, raw shrimp removed.]						
	3-302.11(A)(2)	P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw live shellstock (clams) were stored above raw beef in the walk in cooler. Raw shrimp was stored above raw beef patties in the walk in cooler. COS, raw seafood removed.]						
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[Dried food debris was on the blades of 2knives that were stored on the wall magnetic strip. Dried food debris was on the blade of the can opener. Dried food debris was inside of food storage containers that were stored as clean on a storage rack. Old date marking stickers were on food storage containers that were stored as clean. COS, cleaned and sanitized.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food. p

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p
 17. Proper reheating procedures for hot holding. p
 18. Proper cooling time and temperatures. p
 19. Proper hot holding temperatures. p
 20. Proper cold holding temperatures. .. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[Blue cheese crumbles 45F, chopped lettuce 48F were in a make table with an ambient air temperature of 47F. Person in charge stated the food items were placed in the make table this morning (1hour). COS, food items removed to another working cold holding unit. Repair person onsite for repair.]

21. Proper date marking and disposition. .. p p ..

Fail Notes 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.*
[A container of cooked cream corn had a date of 1/18/15 on the container. The cooked corn was held more than 7 days. COS, discarded.]

3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*
[A mousse (desert) was in the reach in cooler without a preparation date. PIC stated it was made on 2-13-15. A container of meat loaf was in the WIC without a preparation date. PIC stated the meat loaf was made on 02-16-15. COS, food items dated.]

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Red buckets with clear liquid inside were throughout the establishment without a common name on the working containers.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Hand sanitizer wipes were stored next to single-serve straws that were stored on storage rack. COS, chemical removed.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A red bucket filled with sanitizer was stored on top of a cutting board on the prep table. Handsanitizer wipes were stored above cans of milk on a storage rack. A open package of burn dressing was stored on top of the ice bin. COS, chemical removed.]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | .. | p | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | | .. | .. | .. | p | .. | .. |
| 29. Water and ice from approved source. | | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | | .. | .. | .. | p | .. | .. |

Food Temperature Control		Y	N	O	A	C	R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | | p | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | | .. | .. | p | .. | .. | .. |
| 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |

Food Identification		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | | p | .. | .. | .. | .. | .. |
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Prevention of Food Contamination		Y	N	O	A	C	R
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|---|--|----|---|----|----|----|----|
| 36. Insects, rodents and animals not present. | | .. | p | .. | .. | .. | .. |
|---|--|----|---|----|----|----|----|

<i>Fail Notes</i>	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [A dead roach was on a glue trap in the lower storage area. No pest control invoice provided. PIC stated they have monthly pest control service.]</i>
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|---|--|---|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | | p | .. | .. | .. | .. | .. |
|---|--|---|----|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p
<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Food storage containers were stack wet and stored as clean on a storage rack.]</i>						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.			p
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			..	p	p	..
<i>Fail Notes</i>	5-103.11(B)	<i>Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [Handsink upstairs 53F, 53F, handsink downstairs 53F no hot water at any these handsinks. Plumber stated the pilot was out on the hot water heater for the handsink. COS, hot water 112F.]</i>						
49. Plumbing installed; proper backflow devices.			..	p
<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Drain pipes under the handsink upstairs was leaking water onto the floor.]</i>						
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			..	p
<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The unisex toilet room in the lower food prep area did not have a covered receptacle.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.			p
53. Physical facilities installed, maintained and clean.			..	p
<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Food debris and grease buildup was under make table and under cooking equipment.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 6-501.16 | After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.
[Wet mop was left into a mop bucket.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

PIC provided shellstock tags. They only do shellstock for Valentine day.

Footnote 2

Notes:

RIC (upstairs) meat loaf 42.6F

Cold drawer of the grill cooked cauliflower 35F, chopped cooked chicken 40F

WIC cooler (downstairs) raw fish 39F.

All frozen foods were frozen.

Make table #1 ambient air 36F.

PIC stated all the food items in the both make tables were prep this morning.

Footnote 3

Notes:

PIC provided test kit for the use of quat.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/18/2015 **Business ID:** 112267FE
Business: URBAN TABLE

8232 MISSION RD
PRAIRIE VILLAGE, KS 66208

Inspection: 31002293
Store ID:
Phone: 9139486900
Inspector: KDA31
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/18/15	09:50 AM	12:50 PM	3:00	0:08	3:08	0	
Total:			3:00	0:08	3:08	0	

ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cream corn Qty 1 Units lbs Value \$ _____

Description Date marking.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Milk Qty _____ Units _____ Value \$ _____

Description Adulterated. Milk without an opened container date. PIC did not know when the milk was opened.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/18/2015 **Business ID:** 112267FE
Business: URBAN TABLE

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/28/15

Inspection Report Number 31002293

Inspection Report Date 02/18/15

Establishment Name URBAN TABLE

Physical Address 8232 MISSION RD City PRAIRIE VILLAGE

Zip 66208

Additional Notes
and Instructions

Per DM 63 10 day follow up